

The Beacon

News For The Residents at Lakes of Fairhaven

www.lakesoffairhavenHOA.org

A Little Slice of Italy

Seeing me walk through the door at Tutto Bene's last Friday evening, Suzanne Thompson, our Yard Of the Month columnist, motioned me over to her table asking, "Are you doing a story on Chef Tony?" She and her husband, Donnie, were sitting at the bar enjoying appetizers and Happy Hour music.

Nodding, I started to speak, but she jumped right in, "I'm so glad. This place is Fairfield's hidden jewel. It's an outstanding Italian restaurant. Their lunches are not only wonderful; they are very affordable. Our Fairfield Women's Club has even met here. Donnie and I love their happy hour of wine and Tapas. Also, the live music and singing are fabulous." After that great review, I wondered if there was any more to be said.

On my way back to the banquet room to examine Chef Tony's extensive wine collection, I stopped at the table of two formally dressed students and asked the occasion. Ryan, handsomely attired in a spiffy black tux said, "We are on our way to our prom, but first we decided to come here for dinner." "Was it worth the trip,"

I asked. Giving me a big smile, Rachel, absolutely glowing in her beautiful red gown, beamed and said, "Yes, this is a very special place and the food is delicious."

Moving on, I pondered my love of anything Italian, especially their craftsmanship. Italians make fabulous cars, elegant clothing, quality shoes, fine wine and excellent pasta. In my opinion, if you've

had the good fortune to visit Italy, you know there's nothing like the experience. Well, maybe that was the case in the past. But, lucky for us, we have Chef Tony and, Chef Tony has given us Tutto Bene—a little slice



of Northern Italy right here in Fairfield.

If you are a connoisseur of Italian food, you already have several preconceived expectations: impeccable, friendly service; high-quality food obtained from the finest suppliers; and creative-yet-classic preparation. To top it off, you want your experience to leave you feeling happy knowing that you just ate a world-class meal. That is what you'll get at Tutto Bene's where Chef Tony says, "Everything is good!"

Chef Tony's passion for serving good food isn't all that sets him apart; it is the way he thinks about food that gives him the edge. As early as 16, he knew he wanted a career in the culinary arts. Fortunately, while living in Milan, he located a Tuscan family who recognized his talent and were also willing to invest time and effort to expand his culinary expertise, and teach him the preparation techniques of Northern Italian cuisine including the intricacies of fine dining. Ultimately, they taught him how to cook everything from A to Z. Primo-the pasta dishes, to secondo-the chicken, beef, and fish dishes.

Armed with that knowledge and ready to tackle the world, he immigrated to New York in 1980 with several non-culinary strikes against him. First, he didn't speak English; second, he didn't have a support group waiting in the wings to make his acclimatization to America easy.

However, he must have had that certain something, because he landed a job at Fiorella's, a New York institution, on 65th and 3rd Street. There, he was responsible for manning the kitchen, which

(Continued on Page 4)





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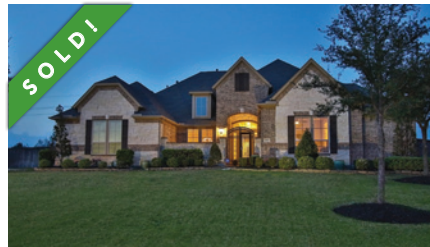
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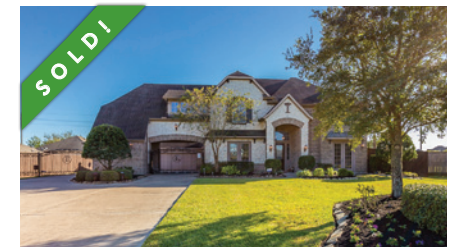
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*Madeleine Nolan- Graduate from Cypress Ranch HS
University of Mississippi (Ole Miss)-attending in Fall
Congrats Madeleine, we know you will rock it at Ole Miss!
Love, Mom, Dad, Blake, Brett and Grammy*

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Please support the businesses that advertise in The Beacon. Their advertising dollars make it possible for all Lakes of Fairhaven residents to receive the monthly newsletter at no charge. If you would like to support the newsletter by advertising, please contact our sales office at 512-263-9181 or advertising@PEELinc.com. The advertising deadline is the 10th of each month for the following month's newsletter.

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Personal classifieds (one time sell items, such as a used bike...) run at no charge to Lakes of Fairhaven residents, limit 30 words, please e-mail thebeacon@PEELinc.com.

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The Beacon

(Continued from Cover)

was anchored in the middle of the restaurant, serving six dining areas and supporting 65 employees. By 1984 Special Food Market Magazine hailed him the best Pasta Chef in New York.

From there Chef Tony moved on to Quartino's, located at 58th between 2nd and 3rd, an excellent dining restaurant that served quality food freshly prepared on premises. It was there that Chef Tony became even more in touch with the differences in Italian cuisine and the distinctions between the north and the south—each region carrying unique traditions in cooking. But, at heart, Chef Tony dreamed of opening his own restaurant. His first venture was Dia Laganti and after that Via Torino in Queens.

In the early '90s, he relocated to Houston and opened Butchenella's in the Champions area that he operated for ten years. After his lease expired, he opened Via Torino, a piano bar and restaurant, close to Stubner and 1960, then Tonino's at Jones and Grant.

One day, a customer said, "You need to be running a restaurant in Fairfield." He answered, "Where is Fairfield?"

So his customer took him on a trip to acquaint him with the Fairfield area. Chef Tony realized his customer was right. The people in Fairfield were probably very interested in quality and convenience. He knew that he could provide that. And the rest is history.

Today, whether you are seeking a place for a quiet business meeting, a casual and impromptu dinner, or a formal gathering; Chef Tony has you covered. He has set the standard for fine Italian

dining in northwest Houston. You can dine at an artistically lighted marble bar, an intimate table or reserve the banquet room for your next private event. And, you'll never run out of wine. In reserve, Chef Tony stores over 8,500 wines from 34 countries. For those who prefer liquor, he serves that as well.

Chef Tony's menu includes scrumptious appetizers, homemade soups, fresh salads, simple hand-made pasta (even gluten-free for those with sensitive diets), Tuscan bread and authentic sauces flavored with fresh herbs, garlic, and virgin olive oil. You'll find a tasty variety of salami, cheeses and select meats including free-range chicken, milk-fed veal, and Angus beef. If you are a seafood lover, you'll be delighted by his grilled snapper, salmon, sea bass, halibut, tuna and lobster, all depending on season and availability.

If it is just pizza you're after, you'll love his hand thrown, wood-fired, brick oven baked, thin-crust margarita pizza, smothered in Mozzarella cheese and prepared with extra-virgin olive oil, fresh herbs, and spices. You can also add vegetables as well as meats and sausages.

Happy hour runs from 2 p.m. to 7 p.m. Tuesday through Saturday. On Friday and Saturday nights enjoy live music from 6:30 to 10:00. Tutto Bene's is the perfect place to catch a meal after church, for a post-theater dinner, or for a light bite and cocktails and dessert.

Just stepping in the door of Tutto Bene's transports you back to old Italy and envelops you in warm Italian hospitality where you will enjoy a never-ending supply of main courses, appetizers, and desserts guaranteed to tantalize your taste buds.



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FAIR LADIES OF CHRIST THE REDEEMER

Fair Ladies of Christ the Redeemer, or FLOC, is a faith and fellowship group for the women who live in Fairfield and Lakes of Fairhaven that attend Christ the Redeemer Catholic Church.

We generally meet once a month, usually at a member's home, or a local restaurant, and occasionally at Christ the Redeemer. Our

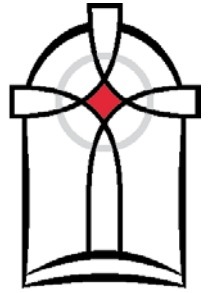
meetings consist of food and drinks, prayer and fellowship! We occasionally have a speaker on topics that pertain to our faith, have fun craft nights, attend Christ the Redeemer events, try out new restaurants, and we also "give back" to the community and the church with some sort of charity or donation activity several times a year.

Our main goals are:

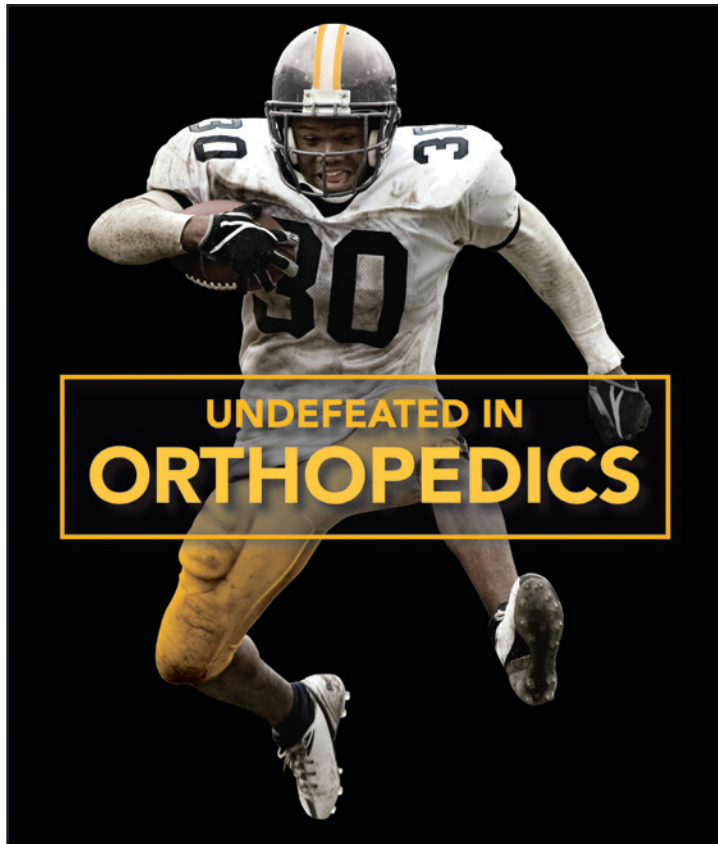
- To bring the CtR women of these two neighborhoods together to make social connections with each other,
- To support one another,
- To surround ourselves with women who share a common faith, and
- To bring those that are hesitant to attend CtR each weekend for Mass (due to the large size of the parish) back to Mass because there will be a friendly face in the crowd.

For more information, please contact Amy Wilkes at apw1974@juno.com, or search for our group on Facebook - Fair Ladies of Christ the Redeemer (FLOC) - and request to join our closed group.

We look forward to meeting you at our next event!



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Encouraging him to make an appointment for his annual physical

June is Men's Health Awareness Month and physicians affiliated with Memorial Hermann Cypress Hospital are encouraging men to use this time as a reminder to get their annual physical.

"Men often forego yearly physical exams, but early detection is key to avoiding many of the diseases that affect our mortality and quality of life. Sometimes, all it takes is a simple discussion of prevention and treatment of illnesses like heart disease, high blood pressure, and diabetes with a family doctor for people to get on a better health track," says Adan Alvarez, M.D., a family medicine physician with Memorial Hermann Medical Group Copperfield.

Dr. Alvarez emphasizes the importance of basic screening and patient education to help patients prevent more serious interventions down the line.

"If you're seeing your physician annually, you'll be more involved with tracking your overall health—simple things

such as changes in your blood pressure and weight are good indicators. Monitoring risk factors, getting appropriate lab work, and making lifestyle modifications now will go a long way and may spare you the need for medications or even surgery down the line," says Dr. Alvarez.

Family medicine physicians with Memorial Hermann Medical Group treat patients of all ages for a variety of conditions, including routine physicals, chronic disease management, and immunization. All clinics are staffed by board-certified physicians and offer X-ray and lab services on-site.

Memorial Hermann Medical Group Copperfield is open from 8 a.m. – 6 p.m. Monday through Thursday, and 8 a.m. to 5:30 p.m. on Friday. It is located in the Kroger shopping center at the corner of Hwy 6 N and Pebble Lake Dr., between West Road and Huffmeister. Call 281.550.9005 to schedule an appointment.

Cy-Fair Helping Hands Names New Co-Executive Directors

The Board of Directors welcomes Jean Dreyer and Patricia Hudson as Co-Executive Directors of Cy-Fair Helping Hands, a community ministry offering hope to the homeless and hungry of Cy Fair. Dreyer, who will serve as Executive Director, Homeless Initiatives, and Hudson, who will serve as Executive Director, Community Outreach, were selected to replace Executive Director Gwen Franke, who served from 2013 to April of 2018. Board member and volunteer, Tracy Martin, describes the new directors as "...two amazing ladies. They are very giving and passionate about serving and reaching out to the community." Jean and Patricia were formally introduced to volunteers, donors, business leaders and the community at the Spring Open House, Wednesday, May 16, 2018, at the Cy-Fair Helping Hands office.

Jean's corporate years were spent with the largest computing services company in Houston where she retired as Vice-President, Director of Operations. After her retirement, Jean and her husband purchased a floundering antique business which Jean managed and developed into a profitable, thriving business. Jean is a faithful follower of Jesus Christ and is a member of The Foundry United Methodist Church.

For many years Jean, working beside her husband, did street outreach to the homeless in the Northwest Houston area. They began ministering to the homeless from their truck, storing food, clothes and other needs of the homeless in their garage. It did not take long for John and Jean to realize they needed to provide much more than these items for the homeless. In 2010 they sold their antique business to fund Cy-Fair Helping Hands, a 501(c)(3) organization founded to help the homeless become self-sufficient. Under Jean's guidance, the fledgling organization grew and soon included office space and a food pantry which enabled CFHH to serve not only the homeless, but the hungry of Cy-Fair. "I am very excited to be back with Cy-Fair Helping Hands and working with the most enthusiastic, passionate person that I know, Pat Hudson."

Pat's calling to serve led her to a 28 year-long career as a special education and English as a Second Language teacher, coach, and mentor at HISD's Scarborough High School. Recognized for excellence in the classroom and dedication to her students, she received multiple honors, including the HISD Teacher of the Year, Tom Landry Special Olympics Coach of the Year, and the Crystal Award for Outstanding Teachers. After retiring in 2010, Pat volunteered for four years at Cypress Ranch High School, serving as a member of the Mustang Band Board of Directors, Team Mom for the Mustang Baseball team, photographer, and campus volunteer. Pat and her son, Sean Christopher, were awarded The Presidential Service Award from President Barack Obama through the Cypress Ranch Key Club.

When Sean went off to college in 2014, Hudson promptly replaced him with a yorkie poo, and set about finding a new focus in her life. She found Cy-Fair Helping Hands, where for the past four years, she has served as Resource Director, volunteer coordinator, public speaker, and translator. Pat is a follower of the Catholic faith. She has been married to her husband, Robert, a NASA engineer, for 34 years. "I am honored to serve with our founder, Jean Dreyer. Not only does she have a genuine love for the marginalized in our community, but she is driven to serve. She brings a wealth of

knowledge and is a wonderful mentor for our staff."

Glenanne Robinson, Director of the ministry's Homeless Teen Initiative, is excited to work with the new directors. "Jean has a true heart for those living on the street. Her passion is evident to anyone she meets. Pat has a gift for resourcing both supplies and volunteers, and then making the best use of both. Together, these women have cast a strong vision for the future of CFHH."

About Cy-Fair Helping Hands Run entirely by a volunteer staff, Cy-Fair Helping Hands provides the basic physical needs, spiritual guidance, and mentoring needs for low-income individuals, families and the homeless in our community. CFHH serves approximately 250 clients monthly and distributes Compassion Bags to 100 homeless weekly. The ministry depends on community businesses, churches, schools, organizations, and individuals for monetary donations, as well as non-perishable food and toiletries to assist those that are living on the street and struggling to care for themselves and their families. Donations are accepted at the Cy-Fair Helping Hands office, 7510 Cherry Park Drive, Suite G, Houston, Texas 77095, on Monday, Tuesday, Thursday, and the first and third Saturdays, from 9:30 a.m. - 12:30 p.m. Those living in Cy-Fair in need of food, encouragement, and prayer are welcome to come in and register at the dates and times listed above.

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Calling all NEW AGGIE MOMS!!! And current Aggie moms!!! We would love to see you at one of the Aggie Mom mixers this summer, hosted by the Northwest Harris County Aggie Mom's club. This is a great opportunity for you to meet other Aggie moms, and to meet members of the NWHC Aggie Mom's Club, in a fun & casual get-together! The dates for the mixers are in June & July. Please check our website (above) for details on dates & locations. Come alone or bring another Aggie Mom with you! Dress is casual.

And please mark your calendars for Tues, August 14th at 6:30 pm. at the Houston Distributing Company, 7100 High Life Drive, Houston, Texas!! This our annual Howdy party, and a great way to meet other Aggie Moms, find out about upcoming events, and enter for a chance to win a door prize! We welcome all Aggie Moms, whether of freshman Aggies, current Aggie students or former Aggies. We'd love to meet you!

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WHAT'S LIVING IN MY CHIMNEY?

By Cheryl Conley, TWRC Wildlife Center



If you're hearing twittering followed by rapid, high-pitched chirps in your fireplace, you've got Chimney Swifts but before you call an exterminator to have them removed, it's important to know that the birds have the

law on their side. They are protected by federal law under the Migratory Bird Treaty Act. It is illegal to remove or disturb their nests, eggs or young during the breeding season. Any knowledgeable, respected exterminating company won't touch them. Once the babies are old enough to chirp, they'll only be around for a couple of weeks before they leave the nest so hang in there and leave them alone. They cause little to no damage.

Sadly, according to the North American Breeding Bird Survey, Chimney Swift populations have decreased by 72% since 1966. Their favorite nesting places are old hollow trees and masonry chimneys. With urban sprawl many of the trees are being removed and newer homes and buildings are being constructed without fireplaces. If fireplaces are being built, newer materials such as metal liners are being used making it impossible for the Swifts to cling to the sides.

Once a nesting site has been found, Mom and Dad Swift construct a half saucer-shaped nest made of twigs. The twigs are held together by glue-like saliva from a gland under the bird's tongue. The nest is "glued" to the side of the chimney.

Chimney Swifts fly almost constantly except when roosting overnight and nesting. They even bathe while flying. They fly down to the water, hit the surface with their body, bounce up and shake off the water. When it is time to rest, they don't sit on perches. They have long claws that cling to textured walls and other textured vertical surfaces such as the walls of your chimney.

Swifts are very beneficial. They gobble up thousands of mosquitoes, flies and other insects while in flight. Two parents along with their nestlings will consume up to 12,000 flying insects every day.

Come fall the birds migrate back to the Amazon River Basin.

Chimney Swifts are admitted to TWRC Wildlife Center every year. As part of our mission, we want to educate the public to the laws regarding this species as well as many other migratory species. If you have Chimney Swifts in your chimney, please leave them alone and don't risk the fines and possible jail time associated with disturbing them. If you have questions, please give us a call at 713-468-8972 or check our website at www.twrcwildlifecenter.org.

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HOLIDAY MARKET VENDOR OPPORTUNITY AWAITS

The Ladies Auxiliary from St. Elizabeth Ann Seton is holding their 26th annual Gingerbread Village Holiday Market on October 27, 2018. We are located at 6646 Addicks Satsuma Road, Houston, 77041. If you are a vendor who would like to showcase your arts, crafts, seasonal décor, etc. at our event, please email: gingerbreadvillage@yahoo.com for more information or application.

HOMEMADE VANILLA ICE CREAM

2 large cans cream

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½ quart whipping cream

1 tablespoon vanilla

1 quart milk

Mix together in ice cream freezer container. This mixture does not have to be cooked. The recipe makes enough for a two quart freezer.

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HOUSTON METHODIST WILLOWBROOK HOSPITAL RECEIVES 'A' FOR PATIENT SAFETY IN SPRING 2018 LEAPFROG HOSPITAL SAFETY GRADE



Houston—April 26, 2018—Houston Methodist Willowbrook Hospital received an 'A' grade in the Spring 2018 Leapfrog Hospital Safety Grade by The Leapfrog Group for patient safety.

The Leapfrog Group, which is based in Washington, D.C., is a national nonprofit organization aiming to improve health care quality and safety for patients and consumers. The organization releases its hospital safety grades twice a year, where it assigns an A-to-F grade to hospitals across the country based on their performance in keeping patients safe from preventable harm and medical errors.

"We maintain a continuous focus on quality and patient experience at Houston Methodist Willowbrook Hospital," said Keith Barber, CEO of Houston Methodist Willowbrook and senior vice president of Houston Methodist. "Providing high quality health care in a safe and compassionate environment to our growing Northwest Houston community is our top priority."

The Leapfrog Group uses 27 measures of publicly available data to produce its hospital safety grade reports. The measures include infection rates, practices to prevent medical errors and safety incidents – such as falls and bed sores – and doctor-patient communication effectiveness. Houston Methodist Willowbrook has received an 'A' for nine consecutive grading cycles, and all Houston Methodist hospitals received 'A's this spring for the first time.

Click here to view Houston Methodist Willowbrook's full

Hospital Safety Grade details.

For more information about The Leapfrog Group, visit www.hospitalsafetygrade.org.

About Houston Methodist Willowbrook Hospital

Houston Methodist Willowbrook Hospital is a 312 bed, not-for-profit, faith-based hospital, which is part of Houston Methodist. The hospital has expanded in Northwest Houston to serve the comprehensive health care needs of the growing community.

Houston Methodist Willowbrook Hospital has been named a Magnet recognized health care facility by the American Nurses Credentialing Center's (ANCC) Magnet Recognition Program®.

Houston Methodist Willowbrook is ranked No. 5 in the Houston metro area and No. 12 in Texas by U.S. News & World Report as a "Best Hospital" in 2017.

Houston Methodist Willowbrook Hospital specializes in cardiology and cardiovascular services, neurology, neurosurgery, orthopedics and sports medicine, and comprehensive cancer services. Houston Methodist Willowbrook Hospital has a Breast Care Center, Cancer Center, Imaging Center, Infusion Center, Sleep Center, and Surgical Weight Loss Center and operates a Childbirth Center with a Level III Neonatal Intensive Care Unit.

For more information about the comprehensive services available on the Houston Methodist Willowbrook campus and to learn about upcoming events, please visit houstonmethodist.org/willowbrook. To find a physician, call 281.737.2500.

Cypress Texas Tea Party

The next meetings of the Cypress Texas Tea Party will be on:

Saturday, June 9, 2018 NOON - 2:00 PM

Saturday, June 30, 2018 NOON - 2:00 PM

The Cypress Texas Tea Party meets every three weeks on Saturday

Noon until 2:00 PM
at: Spring Creek BBQ
25831 Northwest Freeway
Cypress, Texas 77429

Map: <http://goo.gl/maps/OoNjY>

A schedule of our meetings and confirmed speakers can be found at our website, www.cypresstexteaparty.org



Cy-Fair Republican Women June Meeting

**Cy-Fair Republican Women to meet on June 12th.
CFRW will meet on Tuesday, June 8th at 10:30 AM.**

Hearthstone Country Club,
7615 Ameswood, Houston, TX 77095
Meeting is \$3 – Meeting with Lunch at Noon is \$23.

State Senator Paul Bettencourt, business owner, Radio personality, and former Harris County Tax Assessor-Collector will be our speaker in June. In his first Legislative Session, Senator Bettencourt wasted no time in bringing about conservative solutions to Texas' challenges. His work recently earned him the distinction of "Most Valuable Freshman" by Capitol Inside. Don't miss this opportunity to hear from and meet your State Senator from Senatorial District 7.

See the website for details and RSVP to www.cfrw.net by June 5th.

Several candidates attend our meetings regularly so come and get to know them. Invite your friends and neighbors for this event. We look forward to seeing you there.



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We are **Relocation Certified** with all Relocation companies, including Cartus, Sirva, Weichert, Brookfield, Graebel & more!

Don't settle for an assigned agent who may not know the neighborhood!

You have the right to request an agent, so **Request The Best!**

We are Fairfield residents and have a **Proven Track Record** of superior service and superior results!



17710 Safe Haven Drive | \$597,500
4 bedrooms / 3 full and 1 half baths / 4 car garage
PENDED IN 1 DAY!

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UNDER 40 IN REAL ESTATE